

Gluten Free Menu

Hors D'oeuvres

Escargot: Sauteed escargot in a brandied mushroom jus topped with asiago cheese \$18

Prawns au Pernod: Prawns sautéed in garlic and finished in a pernod cream sauce \$19

Steak Tartare: Seasoned raw filet served with classic garnishes and house made potato chips \$24

Soupes

Vegetable bouillabaisse \$13

Soup Du Jour

Salades

Organic greens with roasted pine nuts, tomato and cucumber with your choice of dressing (Raspberry Champagne & poppy seed, orange basil, maple cranberry or creamy garlic bacon) $\P_{\mathbf{x}}$

Romaine lettuce tossed with our house made Caesar dressing topped with scallions and asiago cheese

Half \$10 Full \$17

Green apple, blue cheese, candied walnuts and organic greens tossed with a miso blue cheese vinaigrette

Half \$11 Full \$18



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Moules et frites \$25

Roquefort

Cream, Roquefort cheese

Sweet Curry

Onion, peppers, mango chutney, cream

Provençal

Garlic, tomato, onion, fine herbs

Flamande

Leeks, white wine, pernod, cream

Coconut Thai

Sweet chili peppers, cilantro, ginger, lemon grass, coconut broth

Entrees All entrées served with a side of vegetables and potatoes du jour

Risotto aux Crevettes

Sautéed jumbo prawns over bacon and tarragon risotto with prawn fumet \$29

Poulet a la façon du Chef

Chicken stuffed with apple, Havarti and red pepper in a cranberry brown butter gastrique

Saumon Champagne

Pan seared salmon topped with sorrel and Champagne cream sauce \$31

Char Artique

Arctic Char stuffed with a lobster gruyere potato mousseline over a lemon verbena sauce \$35

Jarret d'Agneau

Braised Lamb Shank topped with a maple balsamic reduction \$37

Gluten Free Pasta Available